

MAISON  
**JEAN LORON**  
DEPUIS 1711

## BEAUJOLAIS-VILLAGES

*Appellation d'Origine Protégée*

### Les Belmonts

#### REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**WINEMAKER** Frédéric Maignet

#### SOIL

Sandy soil on altered granite

#### VINIFICATION & AGEING

Manual harvesting. Whole cluster vinification for twelve days. Aged on fine lees in stainless steel vats.

#### TASTING NOTES

With a beautiful cherry red colour, the wine reveals intense red fruits aromas. This easy to drink wine is harmonious and is delicately structured.

#### FOOD & WINE PAIRINGS

Sushi, tomato-mozzarella salad, quiche lorraine and Camembert

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** From 2 to 5 years

#### ESTATE

*Situated between the Rock of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, the Maison Jean Loron is one of the oldest and largest vineyard owners in the south of Burgundy. Its wine-growing history dates back to 1711. The AOP Beaujolais-Villages brings together 38 villages that encircle the Beaujolais Crus. Situated at an average altitude of 350 meters in the Beaujolais hills, the vines benefit from very favorable exposure.*



Beaujolais Hills

Gamay Noir

Vineyard in Winter

